

COOKING FOR PETS

When cooking for pets, care should be taken in several areas.

- **COOKING UTENSILS:** Non-stick surfaces can produce toxic elements. Aluminum utensils give off aluminum salt which may be toxic. Use glass or ceramic utensils.
- **TEMPERATURE:** Cooking at temperatures over 120°F may destroy natural vitamins and enzymes.
- **BACTERIA:** Cooked food which is left out for an hour or more can develop harmful bacteria and mold that may be toxic. Cooking may not remove or destroy certain strains of Salmonella or E coli. Remove uneaten cooked foods and raw fruits and vegetables after one hour.
- **FRESH FRUITS AND VEGETABLES:** Can quickly develop bacteria and mold. Remove uneaten portions after one hour. Dried fruits and vegetables such as those used in L'Avian Plus™ are low in moisture and are much safer.

ADDING VITAMINS

Feed a well-balanced nutritionally fortified product and as a general rule there is little need to add vitamins and minerals to the daily diet.

- Dry vitamin/mineral supplements are preferred. Liquid vitamins lose potency quickly.
- Add vitamins to food after cooking.
- Adding “mega” doses of vitamins or minerals may cause nutrient imbalances and lead to deficiencies.

